INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1842 — Washington, D. C. — September 2, 1961

Pittman Appointed to Head Civil Defense Shelter Plans

Steuart L. Pittman, a Washington, D. C. lawyer, was appointed Assistant Secretary of Defense in charge of the expanding civil defense shelter program. The position is a new one, created after President Kennedy transferred major civil defense activities from the Office of Civil and Defense Mobilization to the Defense Department.

Mr. Pittman, before entering private law practice in 1954, was for four years assistant general counsel of the Foreign Operations Administration, now the International Cooperation Administration. He has also served as a consultant to the second Hoover Commission, the Development Loan Fund, and the State Department.

The Defense Department job is subject to Senate confirmation, but in the past two weeks Mr. Pittman has been working on civil defense problems at the Pentagon, including the drafting of plans for administration of the shelter program.

Congress has approved $207 million in additional civil defense funds, nearly all of which will be used to survey, mark, and stock fallout shelters in large office and other buildings. The N.C.A. Consumer and Trade Relations Program has been working with the New Jersey Bell Telephone System in the development of emergency canned foods stocking and handling for industrial shelters, as was reported by James C. Scully at the May meeting of the N.C.A. Board of Directors.

Canned Corn for School Lunch

USDA, on August 31, announced purchase of 327,470 cases, No. 10's, of canned corn, with funds appropriated under the National School Lunch Act. The purchase represents about three servings for each of 13.5 million children.

The purchases are a result of offers received in response to USDA's announcement of August 10. Transportation cost and discounts for prompt payment were taken into consideration in making the awards.

Milan Smith Assumes Leadership of N.C.A. on September 1 Retirement of Carlos Campbell

Milan D. Smith, 1959 Vice President and 1960 President of the N.C.A., took office as Executive Vice President and Secretary on September 1.

President Hemingway convened the staff for a special meeting that morning to formalize the change, to pay farewell respects to the outgoing head, Carlos Campbell, and to welcome the accession of Mr. Smith.

Mr. Hemingway expressed the appreciation of the membership to Mr. Campbell for what he has done to enhance the stature of N.C.A. and the industry and stated that the Association is looking forward to the contribution he will make to the industry in his new assignment as Economic Counsel, one "that has been needed for a long time." Mr. Hemingway asserted his confidence in the job Mr. Smith will perform as Executive Vice President, in which "he will have the complete confidence of officers, members and staff." Mr. Campbell acknowledged his appreciation of staff and member support, and Mr. Smith voiced his greetings to his new colleagues and pledged a continuation of forward-looking leadership such as has characterized the work of his predecessors.

Prior to this meeting, President Hemingway, Vice President Robert C. Cosgrove, and Messrs. Campbell and Smith had spent several days in joint conferences on the details of the transfer of executive direction and of the

BELOW, Carlos Campbell (left), is showing his successor, Milan D. Smith, the dedicatory inscription on the bronze plaque in the lobby of the N.C.A. headquarters building:

"This building is dedicated to the advancement of technological research in the processing and preservation of food and to other public services. As this symbol is an index to stature, so shall its purpose be a service to national welfare."

Mr. Smith becomes the third executive head of N.C.A. in its 54-year history.

current N.C.A. program and activities.

Under the release date of September 1, the Information Division prepared and issued the following press release to canning trade journals, selected newspapers, and the national wire services:

WASHINGTON, D. C.—Milan D. Smith today takes office as Executive Vice President and Secretary of the National Canners Association, trade association of commercial canners. The 650-member firms of this organization, founded in 1907, and with headquarters and central laboratory here since 1913, produce about 80 percent of the annual total of the Nation's canned foods. The industry is the third largest user of steel, second only to automobiles and construction.

Mr. Smith becomes executive head of a staff conducting activities that include research on canning technology in field and factory, marketing surveys and statistics, legislative analyses and reporting, and information and promotion of the use of canned foods. The Association was one of the first trade organizations to establish a research laboratory for its industry, and now operates branches in Berkeley, Calif., and Seattle, Wash.

Change of bosses has occurred only once before in its half century of history—in 1945 when Carlos Campbell, now retiring, took over the post from the late Frank E. Gorrell the founding Secretary who established the scientific, professional, and public service character of the Association's program. Canners helped the late Dr. Harvey Wiley in his fight for a Pure Food Law and the first activities of the N.C.A. were to help make that law effectual. Close cooperation with the Food and Drug Administration has been publicly acknowledged by every Commissioner since Wiley.

In World War I, the "set-aside" program, whereby canners set aside an agreed portion of their production for military purposes, was devised by Mr. Gorrell, and the Government adopted the same principle again for World War II, with the result that two-thirds of the food provided U.S. armed forces and those of her allies came to them in cans and jars.

Mr. Campbell, a former agricultural economist with the U.S. Department of Agriculture, was employed in 1934 to organize a statistics and economic research division, which soon established itself as one of the most authoritative in the national food economy. He also was active for the Association in the war effort, assisting Government agencies with their programs of rationing, price control and priorities. His outstanding performance in these areas won him the recognition in the industry that led to his appointment to the top executive position in 1945, a short time before Mr. Gorrell's death. The canning industry will continue to receive Mr. Campbell's services following his retirement, having called on him to serve as Economic Counsel, reporting to an N.C.A. Committee.

Mr. Smith, in assuming his duties today, resigned the presidency of the Smith Canning and Freezing Company, Pendleton, Ore., and of other food packing concerns in Lewiston, Idaho, and Milton-Freewater, Ore. A second-generation canner, he has been an active business executive in the industry since 1941, interrupted only by a three-year period as Executive Assistant to Secretary of Agriculture Ezra Taft Benson. N.C.A. members elect their President and Vice President each successive year, who serve as directing officers over the permanent executive head of the staff personnel and program. Mr. Smith was Vice President in 1959 and President in 1960. A leader in the activities of the Church of Jesus Christ of Latter-Day Saints, Mr. Smith has for the past four years been president of the Washington Stake, encompassing the greater Washington area, and parts of Maryland and Virginia. His impressive list of civic activities includes prominent posts in Rotary, Community Chest, Chamber of Commerce and Boy Scouts, both at his home in the Washington, D. C. area and formerly in the State of Oregon.

FDA Rules on Artificially Colored Jams and Jellies

Proposed amendments to the FDA definitions and standards of identity for fruit jellies, jams and preserves, originally proposed in 1958, met with certain objections which precipitated a public hearing in 1960 (see INFORMATION LETTER, June 11, 1960, page 195).

The hearing dealt with objections both to proposals for artificially sweetened jams and jellies, and the use of artificial red coloring in cinnamon-flavored apple and/or crabapple jelly.

On the latter phase, the Department of Health, Education, and Welfare has now published findings of fact and conclusions (*Federal Register*, August 30, 1961, p. 8115). In brief, it was concluded that the objecting parties had not shown that such use of coloring would permit use of inferior raw materials, lead to the substitution of artificially colored, cinnamon flavored jelly for fruit jellies in institutional use, or cause deception at the consumer level.

A period of 20 days from the date of publication was granted for the filing of exceptions to the order.

Descriptive Labeling Program Subject of Packaging Feature

Under the title "N.C.A. Labeling Program Increases Consumer Acceptance of Canned Foods" the Association's work in this field is fully described in a five-page illustrated feature article appearing in the annual yearbook of *Good Packaging* magazine. Written by Nelson H. Budd, Director of the Information Division, the origins of the descriptive labeling program of the Association are sketched, and the recent increased activity and emphasis described.

The article covers the action resulting from recent decisions of the N.C.A. Labeling Committee, which includes projects now being conducted under the Consumer and Trade Relations Program, such as the "Label I.Q. Game" for women's clubs, and the new *It's on the Label* leaflet. It describes the N.C.A. Labeling Manual, its aims, contents and accomplishments.

Quotes are made from talks on labeling made before the last Food Editors Conference in Chicago, by George Steele, Assistant to the Executive Vice President of N.C.A. and Katherine R. Smith of the Consumer Service Division, and it reviews the former and continuing work of this Division on labeling subjects.

The program is summed up as embodying "a stimulation, at both trade and consumer levels, of interest in canned food labels, promotion of the advantages of descriptive labeling, and consumer ideas for improving labeling."

Family Food

McCall's Forecast for Home Economists has published a special compilation, in magazine form, devoted entirely to food and family food service. Entitled *Family Food*, the book has menus and recipes using canned foods 122 times.

The introduction states that the compilation gives more than 150 recipes but is more than a cook book. "Family Food is designed to help you with every mealtime problem."

Canned foods are used throughout the book, most often in the sections headed "Planning Variety into Family Meals" and "Surprises in Store on the Pantry Shelf."

In another section, "Spending the Family Food Dollar," it is stated that "When you shop for processed food, your best buying guide is the label. Besides telling what's in the package,

it gives such information as amount by weight or volume, brand name, name and address of the producer or distributor, and often directions or suggestions for use."

Black and white and color illustrations were used generously throughout the book. The scope of current information under one cover would make the volume useful to brides, experienced homemakers, and other foods people.

The American Home

"Take a Can of Soup," an article in the September issue of *The American Home* magazine, features canned foods 37 times. June M. Towne, food editor, says:

"More good meals begin with soup than you can imagine. We don't mean soup *per se*—served in a cup or bowl as a matter of first course. We mean soup as the inspiration and magic ingredient of a main dish. We mean soup, as in fit-for-company Chicken DeLuxe—or tender, bite-size Potato Gnocchi—yes, even in the crusty Quick Tomato Cheese Bread that popped out of the oven onto the page at right. Start using soup for all it's worth. All you need is a can opener, and the tantalizing recipes and tips that start right here." A two-page color photograph of the Quick Tomato Cheese Bread and ingredients was used.

The canned soups that are used are vegetable, tomato, minestrone, cream of celery, bouillon, cream of vegetable, consomme, cream of mushroom, chicken noodle, cream of asparagus, cream of chicken, cheese, onion, turkey noodle, vegetarian vegetable, beef vegetable, black bean, gumbo creole, chicken gumbo, chicken and rice, beef noodle, Scotch broth, Manhattan clam chowder, New England clam chowder, lobster bisque and oyster stew. Tuna, salmon and black beans are the other canned foods. Several were used in the recipes more than once.

Radio Broadcast on Labeling

A number of points regarding what consumers would like on their food labels were brought out in a recent radio dialog on the program The McCanns at Home, over New York City's station WOR. This program has an estimated listening audience of 200,000.

Alfred and Dora McCann reported that consumers seek more information on their labels as to suggested uses for the contents. They reported that consumers are looking for recipes on can labels and also advised against too small a type selection for net weight statements.

Canning Industry Tributized in House Organ of Goodyear

Under the title "The Great American Canning Bee," *Business on Wheels*, house organ of the Goodyear Tire & Rubber Company, pays tribute to the importance and public service values of the canning industry and canned foods, in a profusely illustrated seven-page article.

Starting with the origins and history of canned foods, the article presents statistics on their current volume and importance. It stresses the science applied to their production, from raw product to finished goods.

The N.C.A. Information Division, Dudley-Anderson-Yutzy, the Association's public relations counsel, and the Can Manufacturers Institute contributed data and photographs, which were assembled and presented in an original and most readable style by author Bill Richardson. Altogether 34 pictures are used to illustrate the text, among them the "Canner's View of the United States," the colored pictograph map put out two years ago as one of the N.C.A. Consumer and Trade Relations projects.

Irradiation of Sea Foods

An investigative program on the feasibility of preserving sea foods through radiation has been proposed by the Massachusetts Institute of Technology in a research report for the U.S. Atomic Energy Commission.

Tons of flounder, clams, haddock and crab meat would be exposed to controlled radiation sub-sterilization treatments in attempts to extend the refrigerated storage life of sea food. One- to four-year projects are recommended to investigate the following: refrigerated storage life extension; effect of processing on nutritional components; packaging requirements for radiation sub-sterilized marine species; evaluation of hitherto uninvestigated marine and fresh water species; consumer acceptance testing; and wholesomeness testing. Total estimated cost of the over-all project would be $1,131,544.

The report is being made available to science and industry. Titled *Outline of Projects to Determine the Feasibility of Radiation Preservation of Marine Products*, by J. T. R. Nickerson and others, of M.I.T., April 1961, it can be ordered at $2 per copy from the Office of Technical Services, Business and Defense Services Administration, U. S. Department of Commerce, Washington 25, D. C.

Forthcoming Meetings

Sept. 11-13—Symposium on Foods, Oregon State College, Corvallis

Sept. 14-15—National Kraut Packers Association, Fall Meeting, Ivy Inn, Madison, Wis.

Sept. 19-27—World Nutritional Fishery Conference, FAO, Rome

Sept. 20—11th Annual Citrus Processing Conference, U. S. Fruit and Vegetable Laboratory, Winter Haven, Fla.

Sept. 23—N.C.A. and Florida Vegetable Canners Association, Sanitation and Processing Conference, Orlando

Sept. 25-26—N.C.A. and Florida Canners Association, Sanitation and Processing Conference, Winter Haven

Oct. 2—N.C.A. and Texas Canners Association, Sanitation and Processing Conference, Hotel Adolphus, Dallas

Oct. 6—N.C.A. and Texas Canners Association, Sanitation and Processing Conference, Valley Chamber of Commerce Auditorium, Weslaco

Oct. 9-10—National Pickle Packers Association, Annual Meeting, Drake Hotel, Chicago

Oct. 15-18—National Association of Food Chains, 23th Annual Meeting, Palmer House, Chicago

Oct. 19-21—Florida Canners Association, 39th Annual Convention, Diplomat Hotel, Hollywood by the Sea

Nov. 13-14—Wisconsin Canners Association, 57th Annual Convention, Schroeder Hotel, Milwaukee

Nov. 13-15—Georgia Canners Association, Annual Convention, King & Prince Hotel, St. Simons Island

Nov. 13-15—Grocery Manufacturers of America, Inc., 53rd Annual Meeting, Waldorf-Astoria Hotel, New York, N.Y.

Nov. 15-17—Indiana Canners Association, Annual Convention, French Lick

Nov. 20-21—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Nov. 20-21—Pennsylvania Canners Association, 47th Annual Convention, Yorktowne Hotel, York

Nov. 27-28—Ohio Canners and Food Processors Association, 54th Annual Convention, Commodore Perry Hotel, Toledo

Dec. 4-5—Tri-State Packers Association, Annual Convention, Benjamin Franklin Hotel, Philadelphia

Dec. 4-7—New York State Canners and Freezers Association, 76th Annual Convention, The Concord, Kiamesha Lake

Dec. 9-13—National Food Brokers Association, National Food Sales Conference, Chicago

Jan. 7-11—Super Market Institute, Mid-Year Conference, Americana Hotel, Bal Harbour, Fla.

Jan. 8-9—Northwest Canners and Freezers Association, Annual Convention, Olympic Hotel, Seattle

Jan. 10-12—Illinois Canners Association, Canners School, Urbana

Jan. 11-12—Canners League of California, 39th Annual Fruit and Vegetable Sample Cuttings, Fairmount Hotel, San Francisco

Jan. 19-20—National Preservers Association, Annual Meeting, Galt Ocean Mile Hotel, Ft. Lauderdale, Fla.

Jan. 21-24—National Canners Association and Canning Machinery and Supplies Association, 55th Annual Conventions, Americana Hotel, Bal Harbour, Fla.

Feb. 11-13—Canadian Food Processors Association, Annual Convention, Bayshore Inn, Georgia and Cardero Sts., Vancouver, B. C.

March 18-20—Canners League of California, 58th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

April 6-7—Mid-Atlantic Sales Conference, (New York, Pennsylvania and Tri-State associations), Shelburne Hotel, Atlantic City

May 13-16—Super Market Institute, Annual Convention, McCormick Place, Chicago

The Fruit Situation

The 1961-62 pack of canned fruits is expected to be moderately larger than the heavy 1960-61 pack, with heavy packs in all leading items, according to the Economic Research Service of USDA, reporting in *The Fruit Situation*.

Increases appear probable for the new packs of canned sweet cherries, red tart cherries, peaches, plums, and apple slices. Large packs are expected again for such important items as canned applesauce, fruit cocktail, and pears. Some reduction is expected in the new pack of apricots. For most canned fruit items, canners' stocks will be reduced from the June 1 figures before being built up from fruit from the new packs.

In Florida the 1960-61 pack of canned grapefruit sections was about 4.3 million cases, 24/2's, 8 percent above 1959-60, and that of citrus salad was about 357,000 cases, down 32 percent. Because of decreased carryover last fall, total supplies of canned grapefruit sections in canners' hands were about the same in 1960-61 as in 1959-60, according to USDA.

The 1960-61 Florida pack of canned single-strength citrus juices was approximately 23.6 million cases, 24/2's, 19 percent smaller than last year; canned orange juice was about 10.8 million cases, down 28 percent; grapefruit, 9.2 million cases, down 2 percent; blend, 3.1 million cases, down 29 percent; and tangerine, about 553,000 cases, 2.4 times the light 1959-60 pack. Decreased stocks of orange juice and blend more than offset increases in grapefruit and tangerine juice.

In Texas, canners' stocks of canned single-strength citrus juice on August 1 were approximately 0.9 million cases, 24/2's, about 8 percent larger than a year earlier. The Texas pack in 1960-61 was a little more than 2 million cases, 5 percent above the pack in 1959-60.

Similar figures for California are not available.

The Fruit Situation, reporting on "A Half Century of Fruit Consumption," points up two principal developments: (a) a rising trend in volume consumed during the first four decades, and a fairly stable level over the last decade, and (b) a shift in emphasis from fresh to processed. During the last decade per capita consumption per year of all forms of fruits combined on a farm weight equivalent has fluctuated around a level of 200 pounds. From an average of about 172 pounds during 1910-14, it increased to an average of 215 pounds during 1945-49.

The consumption figure of 23 pounds per capita in 1960 was a new high for canned fruits as a whole. Preliminary consumption figures for 1960 show 12.11 pounds for all canned fruit juices.

1961 Crop of Turkeys

Turkeys raised in 1961 will total 106.9 million birds, 26 percent above the previous record crop of 84.7 million in 1960, according to the preliminary estimate of the Crop Reporting Board of USDA.

The number of heavy breed turkeys being raised is up 27 percent from last year, with heavy white breeds up 47 percent and bronze and other heavy breeds up 18 percent. Light breed turkeys, which will account for only 12 percent of the total raised this year, are up 21 percent from 1960.

Minnesota is the leading state with 19.1 million being raised this year, and California is a close second, with 18.0 million being raised.

Turkey Processing Economics

Seasonal variation in supplies of turkeys is a major factor standing in the way of processors' efforts to reduce their costs, according to a report issued by the USDA. The report gives some preliminary results of a study by USDA's Economic Research Service of more than 25 turkey processing plants.

Copies of the report, *Costs and Efficiency in Turkey Processing Plants*, ERS-26, may be obtained from the Division of Information, Agricultural Economics, USDA, Washington 25, D. C.

MSSA Requirements for Canned Dehydrated Potatoes

	Can Size	Quantity (pounds)	Quantity (actual cases)
Potatoes, white, dehydrated, diced	6/10	1,508,600	111,748

To be procured by Oakland region, MSSA.

Canned Foods for UN

The United Nations seeks to buy quantities of canned foods for feeding the United Nations Emergency Force at Gaza in the United Arab Republic. The UN requirements are listed in the invitation for bids, No. UNEF 62–1, issued by the UN Purchase and Transportation Division, New York, N.Y., and include quantities of canned pineapple juice, tomato juice, apple juice, grapefruit and orange juice blend, catsup, tuna, tuna fillets, herrings in tomato sauce, sardines in tomato sauce, sardines in oil, mackerel in tomato sauce, salmon, luncheon meat, frankfurters, corned beef, liver paste, soup and gravy base, fruit jams, pickles and pickle relish, and evaporated milk.

Bids are returnable September 19. Further information and copies of bid invitation may be obtained from D. J. Casey, United Nations, Room 2146G, New York, N.Y., Plaza 4-1234, extension 148.

USDA Announces Program for Buying Canned Chopped Meat

USDA announced August 28 a purchase program for canned chopped meat, consisting of beef, pork and other meat products, to be distributed to needy families, under the Department's Direct Distribution Program.

Purchases will be made only from packers or processors who are operating under federal inspection and are in compliance with the Humane Slaughter Act of 1958. Canned chopped meat must be prepared in accordance with Schedule CM–August 1961, "USDA Specifications for Canned Chopped Meat: Canned (fully processed)."

Offers either by letter or telegram are due by 2 p.m. EDT each Tuesday until further notice, beginning Tuesday, September 5. Acceptances each week will be made by telegram filed by midnight Friday following receipt of offers. Deliveries under the first awards will be made during the period October 2 through October 28.

Interested persons should contact the Livestock Division, Agricultural Marketing Service, USDA, Washington 25, D. C., for additional information. Offers should be submitted to that office.

Food and Drug Warns on Safe Use of Pesticide Chemicals

The FDA announced August 26 it is taking action to seize a medicated feed which caused the deaths of more than 700 turkeys. A criminal prosecution is being filed against the feed manufacturer on counts of shipping adulterated and mislabeled animal and poultry feeds that contained excessive quantities of potent drugs and drugs not listed on the labels, it is stated in an FDA press release.

George P. Larrick, FDA Commissioner, took the occasion to warn manufacturers and farmers against improper use of potent drugs and chemicals. Commenting on the case in an interview recorded for NBC Farm Radio, Commissioner Larrick said:

"This case points up an important problem that is of concern to the Food and Drug Administration and to farmers. There is a very large and growing use of pesticides, feed additives, veterinary drugs, weed killers and other chemicals in farming today. These materials are necessary to produce our wholesome and abundant crops. They can be used safely and effectively if the directions are followed.

"But many of these materials have potent effects, even in very small amounts. If they are not manufactured or used correctly they can be harmful to our livestock, our crops and to consumers. Pesticides must be used according to the label directions —the *right product*, the *right amount*, at the *right times*.

"Most farmers and feed companies fully appreciate all this so that we have very few cases like the one I have just mentioned. But all such cases can be prevented if we are careful in our use of farm chemicals."

Land and Water Policy Group

Secretary of Agriculture Freeman has announced establishment of a Land and Water Policy Committee, a principal function of which will be to promote and guide USDA-wide studies of production potentials and requirements for land, forest and water resources.

The committee, chairman of which is George A. Selke, of the Office of the Secretary, is composed of representatives of USDA agencies most directly concerned with land, forest and water resources:

Harry Steele, Economic Research Service, co-chairman; T. C. Byerly, Agricultural Research Service; Edward Crafts, Forest Service; Floyd Higbee, Farmers Home Administration; Carl Larson, Agricultural Conservation and Stabilization Service; Charles Samenow, Rural Electrification Administration; Gladwin Young, Soil Conservation Service; and E. T. York, Jr., Federal Extension Service. O. J. Scoville, staff economist, Agricultural Economics, is the committee's secretary.

Use of Bacillus Thuringiensis Berliner Granted for Tomatoes

Tomatoes and melons are exempted from the tolerance requirements for use of the pesticide chemical, Bacillus thuringiensis Berliner, according to action by the Food and Drug Administration, recorded in the *Federal Register* of August 29, as follows:

A petition was filed with the Food and Drug Administration by Nutrilite Products, Inc., Post Office Box 1166, Hemet, California, requesting exemption from the requirement of a tolerance for residues of the viable spores of the micro-organism Bacillus thuringiensis Berliner for pesticide use in or on melons and tomatoes. Evidence before the Commissioner of Food and Drugs shows that the micro-organism Bacillus thuringiensis Berliner, when eaten by man or other warmblooded animals, is harmless and will cause no disease condition.

The Secretary of Agriculture has certified that this pesticide chemical is useful on melons and tomatoes.

After consideration of the data submitted in the petition and other relevant material which show that the exemption from the requirement of a tolerance established in this order will protect the public health, and by virtue of the authority vested in the Secretary of Health, Education, and Welfare by the Federal Food, Drug, and Cosmetic Act (sec. 408(d)(2), 68 Stat. 512; 21 U.S.C. 346a(d)(2)) and delegated to the Commissioner by the Secretary (25 F.R. 8625), §120.176 (21 CFR 120.176) is amended by adding melons and tomatoes to the list of raw agricultural commodities in paragraph (b) of this section for which exemption from requirement of a tolerance is established for this micro-organism.

As amended, § 120.176(b) reads as follows:

§ 120.176 Exemption from the requirement of a tolerance for residues of viable spores of the micro-organism Bacillus thuringiensis Berliner.

* * * * *

(b) Exemption from the requirement of a tolerance is established for residues of the microbial pesticide Bacillus thuringiensis Berliner as specified in paragraph (a) of this section in or on the following raw agricultural commodities: Alfalfa, apples, artichokes, beans, broccoli, cabbage, cauliflower, celery, cotton-seed, lettuce, melons, potatoes, spinach, tomatoes.

Any persons who will be adversely affected by the foregoing order may at any time prior to the thirtieth day from the date of its publication in the *Federal Register* file with the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue SW., Washington 25, D.C., written objections thereto. Objections shall show wherein the person filing will be adversely affected by the order and specify with particularity the provisions of the order deemed objectionable and the grounds for the objections. If a hearing is requested, the objections must state the issues for the hearing. A hearing will be granted if the objections are supported by grounds legally sufficient to justify the relief sought. Objections may be accompanied by a memorandum or brief in support thereof. All documents shall be filed in quintuplicate.

Effective date. This order shall be effective on the date of its publication in the *Federal Register*.

(Sec. 408(d)(2), 68 Stat. 512; 21 U.S.C. 346a(d)(2))

Dated: Aug. 22, 1961.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

Poultry Chemical Additives

The USDA on August 30 proposed to establish uniform procedures to be used by those seeking approval for use of chemical additives in poultry products processed under federal inspection.

This proposed amendment to regulations governing inspection of poultry under the Poultry Products Inspection Act would require submission of data to show that the chemical would:

1. Be non-deleterious.
2. Have a beneficial effect on the product.
3. Not promote deception or cause the product to be adulterated or unwholesome.

In addition it would be required that labels on consumer packages carry conspicuous wording to indicate the use of the additive.

The proposal was scheduled for publication in the September 2 issue of the *Federal Register*. Interested persons will have 30 days from that date in which to send comments to the Director, Poultry Division, Agricultural Marketing Service, USDA, Washington 25, D. C. Copies of the proposed amendment may be obtained upon request to the same address.

Senate Acts on Legislation for Migratory Farmworkers

Three bills concerning migratory farmworkers, together with committee amendments to the bills, were passed by the Senate on August 25:

S. 1124 (Williams, N. J.), to provide financial assistance to the states to improve educational opportunities for migratory farmworkers and their children.

S. 1126 (Williams, N. J.), to require federal registration of contractors of migratory farmworkers.

S. 1130 (Williams, N. J.), to authorize grants for establishing clinics and improving health services for domestic migratory farmworkers and their families.

On August 28, S. 1124 was referred to the House Committee on Education and Labor and S. 1130 was referred to the House Committee on Interstate and Foreign Commerce.

H. R. 7812 (Zelenko, N. Y.), a bill similar to S. 1126, was reported to the House on July 19 by the Committee on Education and Labor. On August 23, it was denied a rule by the House Rules Committee.

Minimum Wage Rate in Samoa

Higher minimum wage rates under the Fair Labor Standards Act have been set for industries in American Samoa and will become effective September 14. The new rates were announced August 30 in a wage order issued by Clarence T. Lundquist, Administrator of the U. S. Department of Labor's Wage and Hour and Public Contracts Divisions.

In the fish canning and processing industry, a minimum wage of 90 cents an hour will replace the present hourly rate of 75 cents.

The new rates, published in the August 30 *Federal Register*, are based on the recommendations of Industry Committee No. 4 for American Samoa, which recently met in Pago Pago. Such committees are authorized by the Fair Labor Standards Act to recommend minimum wage rates for American Samoa at or below the statutory minimum which applies on the mainland.

Merritt Clark

Word has reached the N.C.A. of the death of Merritt Clark, 60, last month, a few weeks after his retirement July 1 as vice president in charge of sales for Associated Seed Growers. He had suffered a number of heart attacks in recent years. Death occurred in his sleep.

A leading seedsman of the country, Mr. Clark was well-known to the canning industry through his many years of Convention attendance and his activity in affairs of the Canning Machinery and Supplies Association, of which he was a three-term Director in the late 30's. He was a ruby pin member of the Old Guard Society, and a Forty-Niner.

Merritt Clark's first contact with the canning industry came at the early age of 12 when he worked weeding canning-beet fields. He was a third generation seedsman and the business established by his grandfather and maintained by his father and an uncle merged with other well-known seeds businesses in 1927 to form Asgrow. Following graduation from Yale University in 1924, Mr. Clark entered the family business, and with the merger began calling on canning firms in New England. This began his continuous contact with the industry. He was made an Asgrow vice president in 1941, and in 1949 he served as president of the American Seed Trade Association. During World War II Mr. Clark had served as head of the Seed and Rice Section of the Office of Price Administration.

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